FOOD MANUFACTURE

INDEX TO VOLUME XX

JANUARY TO DECEMBER, 1945

SUBJECT INDEX

Editorial Comments are indicated by (Ed.).
Enquiries (Information and Advice) are indicated by (Enq.)
Notes and very brief articles are indicated by (N.).
Book Reviews are indicated by (Book).
Correspondence is indicated by (Corr.).
References to full-length articles are indicated by simple page numbers.

Acid:
  Amino-hydroxy (Ed.), 4
  Ascorbic, Institutional Cooking and (N.), 160
Adulteration, Food, during the War (N.), 104
Advice to Bakers (N.), 58
Air-Conditioned Kippers, 9
Air Conditioning in the Food Factory, Part I, 351; Part II, 405
Alcohol, Normal Propyl (Enq.), 383
Almonds, Bitter (N.), 395
Aluminium and the Food Industry, 251
Amino-hydroxy Acids (Ed.), 4
Analysis, Food, Part I, 59; Part II, 101
Analyst's Report, City (N.), 168, 254
Antioxidant Properties of the Vegetable Phosphatides, The, 441
Apple Rings, The Preparation of (N.), 410
Argentina, Food for (Ed.), 311
Artificial Cream (Enq.), 75
Ascorbic Acid, Institutional Cooking and (N.), 160
Assay Methods, Microbiological (N.), 320
Australia, Meats from (N.), 139
Australian Fruit Preservation (N.), 412
Bacon:
  Importation (Ed.), 309
  Industry, The Home (Ed.), 229
  More English (Ed.), 350
Bactericidal Action of Vegetable Juices (Ed.), 3
Bacteriological Examination of Hams (N.), 28
Bacteriology of Dried Eggs (N.), 404
Bakers:
  Advice to (N.), 58
  Dilemma, The, 243
Bakery:
  Craft, The Future of (Book), 8
  Management and Costings (Book), 448
Baking Industry, The, 52
Bananas, Dehydrated (Ed.), 2
Barley and Oats as Food Grains (N.), 159
Basic English Fare (Book), 318
Beef:
  Buffalo (Ed.), 232
  Production (N.), 244
Beet Sugar, British, Part I, 157; Part II, 195
Beverage, National (Ed.), 42
Bilberries, Canning (Enq.), 151
Bakery for Ninepence (Book), 454
Biscuit Industry, The (N.), 16
Bitter Almonds (N.), 395
Blanching, Electronic, of Vegetables (Ed.), 367
Book Reviews:
  Bakery Craft in War-time and Afterwards, 8
Book Reviews (*continued*)—
  Basic English Fare, 318
  Case against Pasteurisation, The, 248
  Chemical Senses, The, 409
  Chemistry and Technology of Food and Food Products, 23, 132
  Cooking and Nutritive Value, 411
  Efficient Use of Fuel, The, 18
  Flour Milling, 283
  Flour Milling Technology, 95
  Herbal Remedies, 411
  Modern Management for Bakers and Confectioners, 448
  New Biology, 454
  Nutrition and National Health, 57
  Poultry Farming, 318
  Provender Milling, 283
  Rebuilding Family Life in the Post-War World, 361
  Semi-Micro Quantitative Organic Analysis, 360
  Tinplate, 404
  Unbroken Front, The, 22
  Vegetable Grower's Handbook, The, 318
  Vitalisation of Liquid Suspensions, 319
Bottling Shell-fish (Enq.), 75
Bracken Problem (Ed.), 386
Bread:
  National Flour (82½ per cent. Extraction) and, 449
  National Flour and (Ed.), 40
  Wheat Content of (Ed.), 116
Breakfast Cereals (Enq.), 345
British:
  Beet Sugar, Part I, 157; Part II, 195
  Food Research, Reports on (N.), 446
  Industry, Instrumentation of (Ed.), 424
  Vegetable Dehydration, 271
Buffalo Beef (Ed.), 232
Bulk Purchase of Commodities (Ed.), 41
Burton-ail (Ed.), 270
Butter Flavour (Enq.), 307
Buttermilk, Dry (Ed.), 312
Canned:
  Citrus Juices, Vitamin C in stored (N.), 249
  Foods, Freezing of (N.), 249
  Frogs, 24
Canning:
  Bilberries (Enq.), 151
  Fruit, in 1945 (Ed.), 270
  Ham (Enq.), 265
  Practice, Hygiene and, 313
  System, A New, 169; 389
  Whale Meat (Ed.), 310
Capital, New Issues of (N.), 375
Carotene, Determining, in Plants (Ed.), 4
Cellulose Plastics for Modern Packaging (N.), 436
Cereal Preparation, Literature on (Enq.), 37
Cereals:
  Breakfast (Enq.), 345
  Mites in (Enq.), 227
Changes in Ice Cream Formulae, 327
Cheese:
  Factories, Fly Pest in, 336
  Fortification of (Ed.), 426
Chemical Senses, The (Book), 409
Chemical Senses, The (Corr.), 448
Cherries, Glacé (Enq.), 265
Chlorine Dioxide Production Process, New (Ed.), 4
Chlorophyll, Determining, in Plants (Ed.), 4
Chocolate Sponge Mixture (Ed.), 193
Citrus:
  Fruit Juices Control (N.), 132
  Juices, Vitamin C in Stored Canned (N.), 249
Coconut Essence (Enq.), 307
Coffee and Deficiency Diseases (Ed.), 311
Coming Battle for Wheat, The, 21
Commodities, Bulk Purchase of (Ed.), 41
Companies, New:
  38, 76, 114, 152, 190, 228, 266, 308, 346, 384, 422, 468
Complexities of Vitamin B, The, 364
Compression of Dehydrated Vegetables (N.), 18
Confectionery:
  Industry, The, 119
  Trade, Future of (Ed.), 41
Conference on Vitamins, Soviet (N.), 88
Continental Communiqué, 56
Control:
  Citrus Fruit Juices (N.), 132
  of Pasteurisation (N.), 429
Controls, Food, of the Future, Part I, 123; Part II, 161; Part III, 210
Cookery and Nutritive Value (Book), 411
Cooking, Institutional, and Ascorbic Acid (N.), 160
Correspondence:
  17, 141, 166, 205, 282, 320, 447
Costings, Bakery Management and (Book), 448
Cotton-seed as Source of Lecithin (N.), 254
Cream:
  Artificial (Enq.), 75
  Marshmallow (Enq.), 151
  Salad (Enq.), 37
  Salad, and Mayonnaise (N.), 329
  Salad, and Mayonnaise (Corr.), 447
  Sterilised (Ed.), 348

Cream (*continued*)—
Sterilising Processed, 438
Synthetic (Enq.), 383
Crystals:
Jelly (Enq.), 421
Lemonade (Enq.), 421
Curd, Lemon (Enq.), 151
Custard Powder (Ed.), 155
Dairy:
Education and Training (Ed.), 268
Machinery (Ed.), 231
Dehydrated:
Cabbages (Ed.), 42
Fish (N.), 250
Pork-Cereal Mixtures (N.), 249
Vegetables, Compression of (N.), 18
Vegetables—Post-war (Ed.), 39
Dehydration:
British Vegetable, 271
Meat, in New Zealand, 391
Research, Meat (N.), 281
The Future of (Ed.), 267
Vitamin lost during Meat (N.), 250
Determination of Fat in Foods (Enq.), 113
Diets, Zoo (Ed.), 426
Digestion, Microbes that Aid, 175
Discoloration of Potatoes (Ed.), 387
Distribution of Industry Bill (Ed.), 118
Dried:
Milk Production in War-time (Ed.), 349
Pineapple (N.), 249
Soup Powders, Part I, 277
Vegetables, Storage Life of (N.), 250
Dried Egg:
Bacteriology of (N.), 404
Precautions (Ed.), 231
Stability of (Ed.), 268
Technical Advances in the Production of, 284
Dry Buttermilk (Ed.), 312
Drying of Potatoes, The, Part I, 289; Part II, 321; Part III, 367
Economic Policy and Means (Ed.), 40
Education and Training, Dairy (Ed.), 268
Egg:
Bacteriology of Dried (N.), 404
Dried, Precautions (Ed.), 231
Preservation (Ed.), 270
Technical Advances in the Production of Dried, 284
Eggs, Stability of Dried (Ed.), 268
Electrical Food Distribution, 397
Electronic Blanching of Vegetables (Ed.), 387
Empire Raw Materials (N.), 256
English Fare, Basic (Book), 318
Enzymes for Hydrolysing Starches (N.), 250
Essence, Coconut (Enq.), 307
Essential Transport of Milk (Ed.), 41
Export Trade, Assistance for (Ed.), 269
Extract:
Moisture Content of Meat (Ed.), 194
Moisture in Meat (N.), 437
Eyelid Retort Doors (Ed.), 80
"F" Food, 294
Factory:
A New Whale Ship, 444
Air Conditioning in the Food, Part I, 351; Part II, 405
FAO, The Story of, 427
Fat Determination in Food (Enq.), 113
Fats:
Meats and (N.), 57
Vitamins from Oils and (N.), 122
Fish:
Dehydrated (N.), 250
Industry Criticised (Ed.), 424
Pastes, Fluorine in (Ed.), 232
Flavour:
Butter (Enq.), 307
Judgments, Variation in (Ed.), 3
Volatility in Food (N.), 199
Floating Food Laboratory, A, 241
Flour:
Maize (Enq.), 113
Milling (Book), 95, 283
Self-Raising, Weakening of, on Storage, 133
Standards of Self-Raising (Ed.), 115
Fluorine in Fish Pastes (Ed.), 232
Fly Pest in Cheese Factories, 336
Food:
Abstracts, 249
Adulteration during the War (N.), 104
Analysis, Part I, 59; Part II, 101
Controls of the Future, Part I, 123; Part II, 161; Part III, 210
Distribution, Electrical, 397
"F," 294
Factory, Air Conditioning in the, Part I, 351; Part II, 405
Fat Determination in (Enq.), 113
Flavour, Volatility in (N.), 199
for Argentina (Ed.), 311
Grains, Barley and Oats as (N.), 159
Hospital (Ed.), 118
in War (Ed.), 191
Industry, Aluminium and the, 251
Industry in Czechoslovakia, The, 453
Labelling of (No. 2) Order, 1944 (N.), 87
Laboratory, A Floating, 241
Ministry of, Latest Statutory Rules and Orders (See Ministry of Food)
Packing, 91
Preservatives in (N.), 63
Production in Europe (Ed.), 154
Properties of (N.), 55
Rations in France (N.), 360
Reformers of the Englishman's, 25
Research, Reports on British (N.), 446
Road Transport of, 214
Situation, World (Ed.), 385
Spoilage, Physico-Chemical Assessment of (Ed.), 194
Supply, The World's, 208
Technology (Book), 23, 132
Trade between Nations (Ed.), 153
Formulae, Changes in Ice Cream, 327
Fortification of Cheese, The (Ed.), 426
Fraserburgh, £20,000 Plant Opened at (Ed.), 231
Freezing of Canned Foods (N.), 249
Frogs, Canned, 24
Frozen Herring, Quick (N.), 230
Fruit:
Canning in 1945 (Ed.), 270
Citrus, Juices Control (N.), 132
Growing, Commercial (Ed.), 117
Impregnated Wraps for, 140
Preservation, Australian (N.), 412
Quality in (N.), 177
Tablets (N.), 103
Fuel, The Proper Use of (Book), 18
Gas-Packing in Rectangular Tins, 430
Glacé Cherries (Enq.), 265
Goodwill, Valuation of, 334
Government, Science and (Ed.), 117
Grading Peas by Specific Gravity, 362
Grains, Barley and Oats as Food (N.), 159
Ham Canning (Enq.), 265
Hams, Bacteriological Examination of (N.), 28
Heat Treatment of Ice Cream (Ed.), 154
Herbal Remedies (Book), 411
Herring:
Board Refrigeration Plans (Ed.), 116
Quick Frozen (N.), 330
The Preparation of Marinated (N.), 253
Honey Off-Flavours, Some, 434
Hospital Food (Ed.), 118
Hydrolysing Starches, Enzymes for (N.), 250
Hydrolysis of Starches (N.), 28
Hygiene and Canning Practice, 313
Ice Cream:
Allocations (Ed.), 77
Formulae, Changes in, 327
Heat Treatment of (Ed.), 154
Labelling of (Ed.), 193
Manufacture, 5
Powders and Mixes, 48
Prices (Ed.), 350
Standard, The (Ed.), 310
Trade (Ed.), 230
Importation, Bacon (Ed.), 309
Impregnated Wraps for Fruit, 140
Income Tax and Scientific Research (N.), 27
Industry:
in Czechoslovakia, The Food, 453
Instrumentation of British (Ed.), 424
The Baking, 52
The Confectionery, 119
The Home Bacon (Ed.), 229
The Milling, 128
Institute of Refrigeration (N.), 65
Institutional Cooking and Ascorbic Acid (N.), 160
Instrumentation of British Industry (Ed.), 424
Issues of Capital, New (N.), 375
Jam:
Manufacture, Part I, 43; Part II, 81; Part III, 200; Part IV, 233; Part V, 372
Strawberry (Enq.), 345
Jelly Crystals (Enq.), 421
Juices, Bactericidal Action of Vegetable (Ed.), 3
Kippering, Advisory Committee on (Ed.), 155
Kippers:
(Ed.), 3
Air-Conditioned, 9
Labelling:
of Food (No. 2) Order (N.), 87
of Ice Cream (Ed.), 193
Laboratory, A Floating Food, 241
Labour Outlook (Ed.), 2
Leases, War-Time (N.), 23
Lecithin, Cotton-Seed as Source of (N.), 254
Lemon Curd (Enq.), 151
Lemonade Crystals (Enq.), 421
Liquid Suspensions, Vitalisation of (Book), 319
Literature on Cereal Preparation (Enq.), 37
Loaf, The National (Ed.), 192
Macaroni Manufacture, 245
Machinery, Dairy (Ed.), 231
Maize:
Flour (Enq.), 113
Starch (Enq.), 113
Malnutrition Stalks Newfoundland (Ed.), 349
Manufacture:
Ice Cream, 5
Jam, Part I, 43; Part II, 81; Part III, 200; Part IV, 233; Part V, 372
Macaroni, 245
Milk for (Ed.), 78
of Sausage Rusks, The, 358
Manuring on Vegetable Quality, Effects of (Ed.), 387
Marinated Herring, The Preparation of (N.), 253
Marketing Scheme (Ed.), 2
Marshmallow Cream (Enq.), 151
Mashed Potatoes, New Methods of Producing (N.), 250
Mayonnaise:
(Enq.), 37
Salad Cream and (N.), 329
Salad Cream and (Corr.), 447
Meat:
and Fats (N.), 57
Dehydration in New Zealand, 391
Dehydration Research (N.), 281
Dehydration, Vitamin Lost during (N.), 250

Meat (*continued*)—
Extract, Moisture Content of (Ed.), 194
Extract, Moisture in (N.), 437
from Australia (N.), 139
The Smoking of, 238
Unsafe (Ed.), 118
Microbes that Aid Digestion, 175
Microbiological Assay Methods (N.), 320
Milk:
and Tuberculosis (Ed.), 312
Blocks, Quick Soluble, 331
Compulsory Heat Treatment of (Ed.), 116
Essential Transport for (Ed.), 41
for Manufacture (Ed.), 78
Order, New (Ed.), 192
Product, A New (Ed.), 1
Production, Winter (Ed.), 155
The Pasteurisation of (Book), 248
Millers, Two Books for, 283
Milling:
Flour, 95
Flour (Book), 283
Industry, The, 128
Provender (Book), 283
Wheat (Enq.), 307
Ministry of Food, Latest Statutory Rules and Orders, 127, 174, 326, 396, 440
Mites in Cereals (Enq.), 227
Mixed Spice (Enq.), 466
Modern Management for Bakers and Confectioners (Book), 448
Moisture:
Content of Meat Extract (Ed.), 194
in Meat Extract (N.), 437
"Mom's Cooking," 402
Multi-Purpose Meal (Ed.), 424
Mustard, Volatile Oil of (Ed.), 42
National:
Beverage (Ed.), 42
Flour and Bread (Ed.), 40
Flour (82½ per cent. Extraction) and Bread, 449
Health, Nutrition and (Book), 57
Loaf, The (Ed.), 192
New:
Biology (Book), 454
Canning System, A, 169, 389
Wages Council Act, 1945 (Ed.), 425
Whale Factory Ship, A, 444
New Zealand:
Meat Dehydration in, 391
Research in, 19
Nutrient, Water as a (Ed.), 310
Nutrients in Wheat Endosperm (Ed.), 156
Nutrition and National Health (Book), 57
Nutritive Quality of Wheat Proteins (Ed.), 425
Oats:
as Food Grains (N.), 159
Famine in (Ed.), 230
Off-Flavours, Some Honey, 434
Oil of Mustard, Volatile (Ed.), 42
Oils and Fats, Vitamins from (N.), 122
Onions, Dehydrated (Ed.), 2
Order, The New Milk (Ed.), 192
Oxford Sausage (Enq.), 189
Packaging, Cellulose Plastics for Modern (N.), 436
Packing, Food, 91
Pastes, Fluorine in Fish (Ed.), 232
Pasteurisation:
and its Alternatives, 89
Control of (N.), 429
of Milk, The (Book), 248
Pâté de foie gras (Enq.), 189
Patents, Recent, 38, 76, 114, 152, 190, 228, 266, 308, 346, 384, 422, 467
Peace on Earth (Ed.), 309
Peas, Grading, by Specific Gravity, 362
Personnel for Industry (N.), 27
Pest in Cheese Factories, Fly, 336
Physico-Chemical Assessment of Food Spoilage (Ed.), 194
Plastics, Cellulose, for Modern Packaging (N.), 436
Polar Flights, Rations for R.A.F., 287
Policy, Economic, and Means (Ed.), 40
Post-War:
and War-Time Sausages (N.), 103
Tax Relief (Ed.), 116
Potato:
Apostle of the (Ed.), 425
Production, Virus-Free (Ed.), 232
Potatoes:
Discoloration of (Ed.), 387
Mashed, New Methods of Producing (N.), 250
The Drying of, Part I, 289; Part II, 321; Part III, 367
The Preservation of (N.), 455
Poultry Farming (Book), 318
Powder, Custard (Ed.), 155
Powders, Dried Soup, Part I, 277
Preservation:
Australian Fruit (N.), 412
Egg (Ed.), 270
of Potatoes, The (N.), 455
Preservatives in Food (N.), 63
Press, Science and the (Ed.), 423
Proof of the Pudding (Book), 64
Properties of Foods (N.), 55
Propyl Alcohol, Normal (Enq.), 383
Proteins, Nutritive Quality of Wheat (Ed.), 425
Provender Milling (Book), 283
Quality in Fruit and Vegetables (N.), 177
Quick:
Frozen Herring (N.), 330
Soluble Milk Blocks, 331
Rapid Routine Refractometry, 255
Rations:
Food, in France (N.), 360
for R.A.F. Polar Flights, 287
Rebuilding Family Life (Book), 361
Reformers of the Englishman's Food, 25
Refractometry, Rapid Routine, 255
Refrigeration:
Herring Board Plans (Ed.), 116
Institute of (N.), 65
Remedies, Herbal (Book), 411
Reports on British Food Research (N.), 446
Research:
in New Zealand, 19
Income Tax and Scientific, 27
Meat Dehydration (N.), 281
Seaweed (Ed.), 118
Retort Doors, Eyelid (Ed.), 80
Road Transport of Food, 214
Rusks, The Manufacture of Sausage, 358
Salad Cream:
(Enq.), 37
and Mayonnaise (N.), 329
and Mayonnaise (Corr.), 447
Salt-Makers and Salters, 179
Sausage:
Oxford (Enq.), 189
Rusks, The Manufacture of, 358
Sausages, War-Time and Post-War (N.), 103
Science:
and Government (Ed.), 117
and the Press (Ed.), 423
Scientific Research, Income Tax and, 27
Seaweed Research (Ed.), 118
Self-Raising Flour:
Standards for (Ed.), 115
Weakening of, on Storage, 133
Semi-Micro Analysis (Book), 360
Shell-Fish, Bottling (Enq.), 75
Sipple's Tables (Enq.), 227
Smoking of Meat, The, 238
Soup Powders, Dried, Part I, 277;
Soviet Conference on Vitamins (N.), 88
Spice:
Contamination and its Control, 13
Mixed (Enq.), 466
Spoilage, Physico-Chemical Assessment of Food (Ed.), 194
Sponge Mixture, Chocolate (Ed.), 193
Stability of Dried Eggs (Ed.), 268
Standard:
An Unstandardised (Ed.), 347
The Ice Cream (Ed.), 310
Standards for Self-Raising Flour (Ed.), 115
Starches:
Enzymes for Hydrolysing (N.), 250
Hydrolysis of (N.), 28
Statutory Rules and Orders, Ministry of Food (See Ministry of Food)
Sterilised Cream (Ed.), 348
Sterilising Processed Cream, 438
Storage Life of Dried Vegetables (N.), 250
Stored Canned Citrus Juices, Vitamin C in (N.), 249
Strawberry Jam (Enq.), 345
Sugar:
Allocations (Ed.), 386
British Beet, Part I, 157; Part II, 195
Synthesis of Vitamins in the Bowel (Ed.), 79
Synthetic Cream (Enq.), 383
Tables, Sipple's (Enq.), 227
Tablets, Fruit (N.), 103
Tax Relief, Post-War (Ed.), 116
Technical Advances in the Production of Dried Egg, 284
Technological Training (N.), 131
Technology, Food (Book), 23, 132
Tin Cans (Ed.), 348
Tinplate (Book), 404
Tins, Gas-Packing in Rectangular, 430
Trade:
Assistance for Export (Ed.), 269
Between Nations (Ed.), 153
Marks, 38, 76, 114, 152, 190, 228, 266, 308, 346, 384, 422, 468
Training:
Dairy Education and (Ed.), 268
Technological (N.), 131
Transport:
for Milk, Essential (Ed.), 41
of Food, Road, 214
Tuberculosis, Milk and (Ed.), 312
Valuation of Goodwill, 334
Vegetable:
Dehydration, British, 271
Grower's Handbook (Book), 318
Juices, Bactericidal Action of (Ed.), 3
Phosphatides, The Antioxidant Properties of the, 441
Quality, Effects of Manuring on (Ed.), 387
Vegetables:
Electronic Blanching of (Ed.), 387
Quality in Fruits and (N.), 177
Storage Life of Dried (N.), 250
Virus-Free Potato Production (Ed.), 232
Vitalisation of Liquid Suspensions (Book), 319
Vitamin B, The Complexities of, 364
Vitamin C in Stored Canned Citrus Juices (N.), 249
Vitamins:
from Oils and Fats (N.), 122
Loss during Meat Dehydration (N.), 250
Soviet Conference on (N.), 88
Synthesis of, in the Bowel (Ed.), 79
The, 97
Volatile Oil of Mustard (Ed.), 42
Volatility in Food Flavour (N.), 199
Wages Council Act, 1945, The New (Ed.), 425
War:
Food Adulteration during the (N.), 104
Food in (Ed.), 191
War-Time:
and Post-War Sausages (N.), 103
Leases (N.), 23

Water as a Nutrient (Ed.), 310
Weakening of Self-Raising Flour on Storage, The, 133
Whale:
Factory Ship, A New, 444
Meat Canning (Ed.), 310
Wheat:
Content of Bread (Ed.), 116
Endosperm, Nutrients in (Ed.), 156
Milling (Enq.), 307
Proteins, Nutritive Quality of (Ed.), 425
Wheat (*continued*)
The Coming Battle for, 21
World's Food Supply, The, 208
Wraps, Impregnated, for Fruit, 140
Xanthophyll, Determining, in P... (Ed.), 4

AUTHOR INDEX

Allen, R. J. L. (*et al.*):
The Drying of Potatoes, Part I, 289; Part II, 321; Part III, 367
Amos, A. J.:
The Milling Industry, 128
Andrews, J. C.:
Meat Dehydration in New Zealand, 391
Bashford, T. E.:
Hygiene and Canning Practice, 313
Bate-Smith, E. C. (*et al.*):
Technical Advances in the Production of Dried Egg, 284
Bibby, C. L.:
The Antioxidant Properties of the Vegetable Phosphatides, 441
Bishop, E. A. (*et al.*):
Dried Soup Powders, Part I, 277
Bowman, H. F.:
Bitter Almonds, 395
Brightwell, S. T. P. (*et al.*):
The Drying of Potatoes, Part I, 289 Part II, 321; Part III, 367
Burke, Frederick:
Fly Pest in Cheese Factories, 336
Burton, L. V.:
The World's Food Supply, 208
Clark, F. Le Gros:
The Story of FAO, 427
Crosbie-Walsh, T.:
Proof of the Pudding, 64
Davies, R. (*et al.*):
Dried Soup Powders, Part I, 277
Gas-Packing in Rectangular Tins, 430
Davis, J. G.:
Pasteurisation and its Alternatives, 89
de Rousset-Hall, O. (*et al.*):
Quick Soluble Milk Blocks, 331
Fairbrother, T. H.:
Flour Milling, 95
The Weakening of Self-Raising Flour on Storage, 133
Two Books for Millers, 283
Fidler, J. C. (*et al.*):
Dried Soup Powders, Part I, 277
Gas-Packing in Rectangular Tins, 430
Fryd, C. F. M.:
Rapid Routine Refractometry, 255
Gane, R. (*et al.*):
Dried Soup Powders, Part I, 277
Gas-Packing in Rectangular Tins, 430
Grover, D. W.:
Food Analysis, Part I, 58; Part II, 101
Hall, H. Scott:
Road Transport of Food, 214
Hardy, Eric:
Canned Frogs, 24
Hawthorne, J. R. (*et al.*):
Technical Advances in the Production of Dried Egg, 284
Howard, T.:
The Smoking of Meat, 238
Ingram, M. (*et al.*):
Quick Soluble Milk Blocks, 331
Lumsden, J. C.:
The Coming Battle for Wheat, 21
Lymester, John:
Valuation of Goodwill, 334
Mapson, L. W. (*et al.*):
Dried Soup Powders, Part I, 277
The Drying of Potatoes, Part I, 289; Part II, 321; Part III, 367
Moncrieff, R. W.:
Some Honey Off-Flavours, 434
Nicol, Hugh:
Vital Forces, 319
Pinder, J. L. (*et al.*):
Dried Soup Powders, Part I, 277
Rauch, George:
Jam Manufacture, Part I, 43; Part II, 81; Part III, 200; Part IV, 233; Part V, 372
Ridley, C.:
Electrical Food Distribution, 397
Robinson, F. A.:
"F" Food, 294
The Vitamins, 97
Rowney, R. L.:
Food Packing, 91
Schofield, M.:
Aluminium and the Food Industry, 251
Reformers of the Englishman's Food, 25
Salt-Makers and Salters, 179
Skertchly, Clifford:
Ice Cream Manufacture, 5
Slade, F. H.:
Air Conditioning in the Food Factory, Part I, 351; Part II, 405
Stewart, J.:
The Baker's Dilemma, 243
The Baking Industry, 52
Stock, J. T.:
The Confectionery Industry, 119
Tomkins, R. G.:
Impregnated Wraps for Fruit, 140
Tomkins, R. G. (*et al.*):
The Drying of Potatoes, Part I, 289; Part II, 321; Part III, 367
Wager, H. G. (*et al.*):
The Drying of Potatoes, Part I, 289; Part II, 321; Part III, 367
Williams, O. B. and J. Yesair:
Spice Contamination and its Control, 13
Yesair, J. and Williams, O. B.:
Spice Contamination and its Control, 13